

Tropical Lemon Drop Martini with Pineapple - A Zesty Twist on a Classic

3 oz Deep Eddy's Pineapple Vodka



PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

BINDER
Ready

INGREDIENTS

3 oz Deep Eddy's Pineapple Vodka - Infuses tropical flavor right from the start
2 oz Pineapple Juice - Fresh or bottled works great
1 oz Fresh Lemon Juice - Adds bright, tangy acidity
¾ oz Simple Syrup (optional) - Sweetens to taste
Ice Cubes - For shaking and chilling
Sugar - For rimming the glass
Lemon or Pineapple Wedge - For garnish

DIRECTIONS

1. Prepare the Glass: Rub a lemon wedge around the rim of a chilled martini or coupe glass.
2. Dip the edge into sugar for a sweet, glistening rim. Set aside.
3. Build the Cocktail: Fill a cocktail shaker with ice.
4. Add the pineapple vodka, pineapple juice, lemon juice, and simple syrup (if using).
5. Shake It Up: Shake vigorously for 15-20 seconds until the outside of the shaker feels icy.
6. Strain and Serve: Strain into your prepared glass using a cocktail strainer for a clean, smooth pour.
7. Garnish and Enjoy: Add a lemon twist or a small wedge of pineapple for a finishing touch.
8. Sip and enjoy the bright, juicy balance of citrus and pineapple!

TIPS FOR SUCCESS

Chill Everything : Keep your glass and ingredients cold for maximum refreshment.

Fresh Juice = Better Flavor : Squeeze lemons fresh and use high-quality pineapple juice.

Adjust Sweetness : Add or omit the simple syrup based on your preference.

Pineapple vodka and juice are naturally sweet, so taste before adding.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/tropical-lemon-drop-martini-with-pineapple-a-zesty-twist-on-a-classic/>